

The Dairy.

BUTTER MAKING IN THE BLUE GRASS REGION.

At the recent New York State Fair we met Mr. W. W. Ingram, well known as an experienced cheese manufacturer of this State, but who for the past two years has been managing a butter factory at Winchester, Kentucky. He gives us much information concerning Kentucky as a dairy region, and speaks in the highest terms of blue grass for making a superior quality of dairy product.

The country about Winchester is well watered, and the climate favorable for dairying, the thermometer ranging lower on an average in summer in that section than in New York. The blue grass, he says, not only affords an abundant flow of milk, but yields milk of good flavor and of excellent quality. Upon the blue grass pastures of Kentucky the cows find an herbage that is peculiarly adapted to the production of "fancy grades" of butter. At the Winchester factory a very superior article is made. It is put up in packages on the Philadelphia plan, the butter balls resting on shelves and the ends of the butter box being packed with ice, which insures its transport in as perfect condition as when it leaves the hands of the butter maker.

Mr. Ingram says there are some nice points about butter making which should be more generally known, and which, if practiced by butter makers, would tend to the improvement of this product. Presuming that the feed of the cows is of the best character, and that milk is all right and has been kept at the proper temperature for getting the cream, the first thing to be attended to is

Straining the Cream

for the churn. The cream should be of uniform consistency when it goes into the churn, as it is difficult to make a fancy product when thin, thick and lumpy particles of cream are placed all together in the churn. The proper way is to strain the cream into the churn by passing it through a strainer, so as to reduce it to an even or uniform consistency. For this purpose a pan, the bottom perforated with holes, is employed, and by thoroughly mixing the cream and passing it through this strainer, the cream is made all alike. Then, unless the cream is quite thin,

Water is Added,

in proportion of one-fourth the bulk of cream. The temperature is raised or lowered until the thermometer indicates from 60° to 62°. Then, when the churns are ready to be started, two quarts of warm water, having a temperature of 90° to 100°—but not above 100°—are added for every sixteen gallons of cream. Now we are ready for

Starting the Churns,

and the dashers should not be made to go too fast nor too slow. Mr. Ingram thinks there is no churn yet invented (that he has seen) that will do as good work as the old fashioned barrel dash-churn. He prefers this style of churn, and in churning, the stroke of dash should be regulated so as to make fifty strokes per minute. This is another point of importance in making a fancy grade of butter. A great many butter makers spoil their butter in churning, and have no definite idea how the churning should be done. From repeated and long continued experiments it has been demonstrated that the stroke of dash should not be oftener than fifty per minute, in order to produce the best results. It is desirable that all the cream

Makes Butter at the Same Time.

If it come unevenly, or particles of cream get mixed up with the butter when it is ready to work, the butter will be injured and

will not keep. After the butter begins to come, add cold water freely, rinsing down the sides of the churn. Then when the churning is finished, take out the butter from the churn and merely

Rinse off the Buttermilk

with cold water, using the ladle, and not allowing the hands to come in contact with the butter, even though they be "clean as clean can be." Of course it is understood that no one with dirty hands should have anything to do in the manufacture of butter. We do not want a dirty hand or a dirty foot within ten rods of our "golden bale" of butter. Now the rinsing having been attended to, the butter may be salted at the rate of

An Ounce of Salt to the Pound of Butter,

and be particular that your salt is pure. The factory filled salt, when obtained of the Syracuse Salt Co., or their accredited agents, is as good as the best. Work the salt in thoroughly and evenly, and do the working of your butter at this time. Then set aside in a cool place, and let it stand twenty-four hours, when it may be taken up, merely working out "the loose brine," and it is ready to pack.

At the Winchester factory the milk is set in the pails surrounded by cold spring water so that an uniform temperature of from 56° to 60° is maintained. It stands in the pools of water for twenty-four hours, when the cream is removed. The cream is deposited in pails, which go to the pools, standing other twenty-four hours, or until it acquires a pleasant acid taste. It is then ready to be churned.

The annual butter product of the country is not far from 700,000,000 of lbs. A large share of this product is inferior, and much of it nothing better than a miserable grease. The number of good butter makers in the country is comparatively small. They need advice and suggestion, and so we have given the substance of Mr. Ingram's talk, well knowing that he has practical experience whereof he speaks.—X. A. WILLARD, in *Rural New Yorker*.

TO PURIFY DAIRY UTENSILS.

Stand on end, in a convenient place for use, an open ended vessel of suitable dimensions for the size of the dairy, say from a half barrel to a hoghead. In this slake some good quicklime, enough to make a thin whitewash when full of water, and cover to keep out dust and dirt. The lime will settle, leaving a saturated solution of lime over it, as clear as spring water. After using the milk pans, &c., wash them as other utensils are washed and rinsed; then dip them in the adjoining cask of clear lime water, giving a quick turn, so that every part becomes immersed therein; set them to drain and dry, and the purification is complete, without any scalding process, from the new pan to the old worn out one. The lime in the water instantly neutralizes the acidity of the milk yet remaining in the cracks or seams, &c., of the milk vessels, to destroy which the process of scalding has been performed. In the case of a very small dairy, or of one cow, the clear water may, if preferred, be dipped out for the time being and poured gently back again, the lime purifying the water, and keeping it good all summer. Of course there will be a little waste and evaporation, which will be made up by adding clean water as needed, the lime settled in the bottom of the cask keeping up the strength of the saturated solution. Let any one who reads and doubts its efficacy, simply try it thoroughly, and he will effect a great saving in time and cost.—*Cor. Country Gentleman*.

General Items.

A lodge of colored Masons has been organized at Des Moines, Iowa.

Of the ten oil-cloth factories in the United States five are in Maine.

The next Congress will contain five or six colored men—five at least.

The population of the Dominion of Canada is estimated to be 4,300,000.

Maine is sending large supplies of wild game to the New York market.

Nine of the eleven members of Congress elected from Indiana are lawyers.

The manufacturing establishments of Auburn, N. Y., paid for labor last year \$1,200,000.

The whole town of St. Cloud, Minn., recently turned out to hunt the only rat ever seen north of Minneapolis.

The town of Wesley (Me.) has paid bounty on thirty bears killed within the town limits during the present year.

The amount of money paid to the employees of various manufacturing corporations in Taunton Mass., is estimated to exceed \$1,700,000 per year.

The Western Union Telegraph Company employs seven regiments of men in its work, most of them as operators and in the higher grades of service.

There is a colored man in the Michigan Penitentiary, who has been there ten years for murder, and he now insists that Lincoln's proclamation set him free, and he asks the authorities to let him out.

It is expected that next season a new steambout will be placed upon Moosehead Lake, Maine, larger and faster than anything that has ever run there yet; a part of the lumber has already been got out for her.

The co-operative shoe manufactory at Vassalboro, Me. held their semi-annual meeting a few days ago and re-elected the old board of officers. The result of the first half year has exceeded the expectations of the stockholders, and operations on a more extensive scale will be resumed in a few days.

At San Bernardino, Cal., a Chinawoman who had committed a petty robbery among her people, was seized by the Chinamen, tied to a stake, a fire built under her, and burned to death. The perpetrators have been arrested. All the Chinese have been ordered to leave San Bernardino.

At the late term of court at Belfast, Me., Frank Sylvester of Lincolnville, aged about 19 years, who plead guilty to larceny of clothing, was sentenced to two years in State Prison. What is singular about the case is, that he actually stole the clothing in order to be sent to State Prison that he might learn a trade.

From the beginning of July to the present time, the imports at New York amount to \$106,500,000, against \$74,500,000, for the same period of last year; while the exports have been \$66,000,000 against \$97,100,000 in 1869. We have thus increased our imports \$12,000,000, while our exports have declined \$11,000,000, making the movement \$23,100,000 against us, as compared with the same weeks of last year.

David Stiles of Prescott, Wisconsin, is probably the oldest Mason in the world. He says—"I was born in Litchfield County, Connecticut, May 21, 1776. I was made a Master Mason at Toronto, Ont., Dec. 27, 1797. At this time Wm. Jarvis was Grand Master of that jurisdiction. I am now a member of Hazel Green Lodge, No. 43. I have been a Royal Arch Mason 70 years and a Master Mason almost 4 more, which makes my masonic age almost 74 years."

Sixteen young gentlemen graduated at the medical school at Dartmouth College, lately. One of the above named graduates, Mr. Parm, is a native African and was educated partly at the expense of the American Colonization Society. He passed a creditable examination, and has already been appointed surgeon of a Liberia emigrant steamer.

The Skowhegan Me. Reporter has seen a sample of gold dust taken by S. D. Greenleaf of Starks from a bar in Sandy River, near Davis' Ferry, in that town. Mr. G. with three of his neighbors, one of whom had had experience in California, worked a little over four days with the usual sluice arrangements, and got six ounces, worth about \$15 an ounce.

Treasurer Spinner is preparing a circular to be addressed to banks and bankers, calling upon them to send in all government greenbacks of issues previous to 1869, and have them redeemed by issues of the series of 1869, as he desires to retire old issues, thereby facilitating trade and baffling counterfeiters.

FARMER MORGAN STUMPED.

Notwithstanding our old style farmers cry out against book-farming, still they encourage it by precept and example, although, perhaps, unwittingly. Henry Morgan was one of your plain, practical men, who was continually crying out against the many innovations made by book-farmers; and yet, step by step, he accepted the improvements, although he still berated the book-farmers. He was one of those who, in his youth, went to mill with grain in one end of the sack and a stone in the other. He reaped his grain with a sickle long after cradles came into use, and held on to the cradle long after reapers had proved serviceable. But, as we said, he had, step by step, accepted the different improvements; indeed, he had gone so far as to advocate the rotation of corn, wheat and clover; but not until after long years of fruitless search after crops among his worn-out fields, and vain endeavor to bring them too, as his fathers had done before him, by "turning them out."

It so happened that our friend Morgan had three bright, promising boys, young men grown at this time, who assisted the father on his farm. One day the old fellow was pitching into an agent for an agricultural paper pretty roughly, telling him he had no use for books to farm by, nor for those who used them. The agent was quiet while the old man applied his invective to all the class of persons which the agent represented; but at last he said: "Mr. Morgan, here you have three boys, who will doubtless follow in your footsteps and become farmers. Now are you willing they should go back and commence where you did? You are acknowledged to be a good farmer, and consequently have learned many facts in relation thereto; and yet, judging from your conversation, you want your boys to commence where you did, and learn for themselves." "No, no, I don't mean that! I mean books, man—books!" "Very well; I understand that; but in this case you are the book, and these boys have been reading you for the last ten years, just as much as if you had written out your experience and had it published. The only difference I can see is, that *had* you published a book, detailing your practical experience, and giving the facts you have learned, you would have an audience of thousands, instead of your boys and a few of your immediate neighbors only." "Well, well," said friend Morgan, "it is barely possible I have made a mistake."—*Kansas Farmer*.

The barley crop of Scott Co., Iowa, will reach 600,000 bushels.